



MORI

3-COURSE MENU

Salmon Sashimi (F, SO)

Jalapeño, mint, raw salad, coconut dressing

Chicken Thigh

Ginger, honey and chilli glaze, salad, roasted coconut dressing, rice

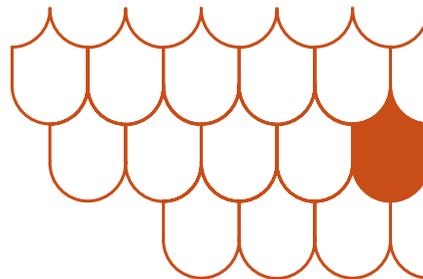
Choux Pastry (M, W, E)

Chocolate mousse, orange sorbet, roasted white chocolate crumble, topped with cherries

ALLERGIES

E = egg
F = fish
M = milk / lactose
MO = molluscs
MU = mustard

SE = sesame seeds
SO = soy
SU = sulphite
W = wheat / gluten





MORI

3-RETTERS MENY

Laks Sashimi (F, SO)

Jalapeño, mynte, rå salat, kokosdressing

Kyllinglår

Chilli-, ingefær- og honningglaze, salat med ristet kokosdressing, ris

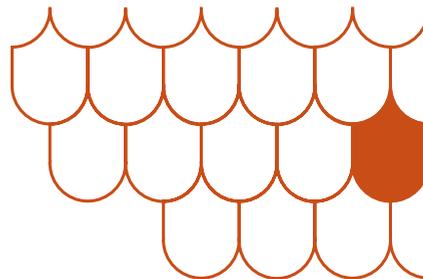
Vannbakkels (M, W, E)

Med sjokolademousse, appesinsorbet, hvit sjokolade-crumble, toppet med kirsebær

ALLERGENER

E = egg
F = fisk
M = melk / laktose
MO = bløtdyr
MU = sennep

SE = sesamfrø
SO = soya
SU = sulfitt
W = hvete / gluten





MORI

5-COURSE MENU

Salmon Sashimi (F, SO)

Jalapeño, mint, raw salad, coconut dressing

Crispy Artichoke (SO)

Truffle soy emulsion, grapefruit, black garlic, orange

Slow-braised Pork Belly (SO, SU, MO, SE, MU)

Coconut and soy dressing, chili, coriander and seasonal pickles

Chicken Thigh

Ginger, honey and chilli glaze, salad, roasted coconut dressing, rice

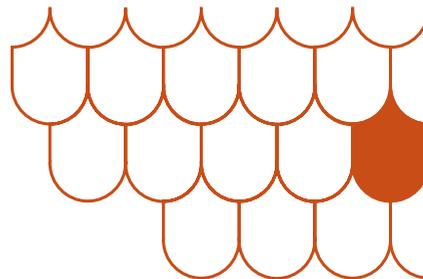
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5-RETTERS MENY

Laks Sashimi (F, SO)

Jalapeño, mynte, rå salat, kokosdressing

Crispy artisjokk (SO)

Trøffel-soyaemulsjon, grapefrukt, svart hvitløk, appelsin

Langtidsbraisert svineribbe (SO, SU, MO, SE, MU)

Kokos- og soyadressing, chili, koriander og sesongens syltede grønnsaker

Kyllinglår

Chilli-, ingefær- og honningglaze, salat med ristet kokosdressing, ris

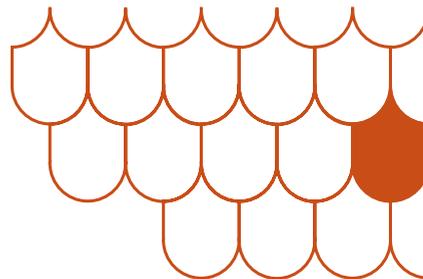
Vannbakkels (ML, W, E)

Med sjokolademousse, appesinsorbet, hvit sjokolde-crumble, toppet med kirsebær

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MORI

7-COURSE MENU

Salmon Sashimi (F, SO)

Jalapeño, mint, raw salad, coconut dressing

Crispy Artichoke (SO)

Truffle soy emulsion, grapefruit, black garlic, orange

Wagyu Slider (E, F, ML, W)

A5 Japanese Wagyu, handmade brioche bun, caviar mayonnaise

Scampi tempura salad (SF, W, F, E, SO, SU)

Seaweed, sriracha mayonnaise, umami shiitake mushrooms, avocado, tobiko and spring onions

Slow-braised Pork Belly (SO, SU, MO, SE, MU)

Coconut and soy dressing, chili, coriander and seasonal pickles

Chicken Thigh

Ginger, honey and chilli glaze, salad, roasted coconut dressing, rice

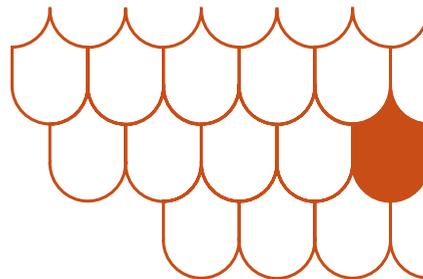
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7-RETTERS MENY

Laks Sashimi (F, SO)

Jalapeño, mynte, rå salat, kokosdressing

Crispy artisjokk (SO)

Trøffel-soyaemulsjon, grapefrukt, svart hvitløk, appelsin

Wagyu-slider (E, F, ML, W)

A5 Japansk Wagyu, håndlaget briochebrød, kaviarmajones

Scampi tempurasalat (SF, W, F, E, SO, SU)

Sjøgress, sriracha-majones, umami shiitakesopp, avokado, tobiko og vårløk

Langtidsbraisert svineribbe (SO, SU, MO, SE, MU)

Kokos- og soyadressing, chili, koriander og sesongens syltede grønnsaker

Kyllinglår

Chilli-, ingefær- og honningglaze, salat med ristet kokosdressing, ris

Vannbakkels (ML, W, E)

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